



RECIPES

COFFEE BUTTER COOKIES



INGREDIENTS

400g	Prima Cookie Mix
180g	Butter
1 no	Egg
1 tsp	Instant Coffee Powder
20ml	Hot/Warm Water

PROCEDURE

1. Put the instant coffee powder in a cup, add hot/warm water and stir well. Set aside.
2. Whisk together the butter with salt until smooth and light.
3. Gradually add eggs and coffee while mixing at low speed until combined.
4. Add in Prima Cookie Mix and mix until a smooth batter is formed.
5. Pour the batter into a piping bag with your desired dip nozzle. Pipe the cookies onto a baking tray lined with greased baking paper.
6. Bake at 160°C for 12 minutes or until golden brown.
7. Cool on a wire rack before serving or storing.

Tips: plain or chocolate butter cookie can be made by removing or substituting instant coffee powder with cocoa powder